

Clam and Oyster KNIVES

High carbon, stain-free steel blades for durability and sharpness.
Textured poly handle for sure grip. Rounded blade tips for safety.

Oyster

Rounded handle back for comfort.
Ground edges for quicker operation



M33028 3"
M33027 2¾"

Clam

Narrow blade for easy insertion



M33026 3¼"

Ultimate White®

An exceptional combination of quality, design, materials and craftsmanship for the value-minded kitchen.

Boning, Curved

Curved blade provides a better working angle when cutting close to and around the bone



Limited lifetime warranty



M18180 6"

Praxis™

High quality Japanese steel

Chinese Chef's

Rounded hardwood handle for comfortable grip

High carbon, stain free steel

Ground edges for long lasting sharpness



M33220 8" x 3¼" blade

Forged Fork

Forged construction for incredible strength. High carbon steel blade for durability.
Triple-riveted rosewood handle. Sharp tines to easily pierce foods.



M26090 12"

Pot Fork

Professional quality stainless steel for excellent durability. Natural, comfortable hardwood handle.
3 compression rivets secure handle to blade and prevent separation.



M26150 12"